

# American chocolate stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **95**
- SRM **49.9**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale             | 0.5 kg (11.9%) | 80 %  | 8   |
| Grain | Monachijski                 | 2 kg (47.6%)   | 80 %  | 16  |
| Grain | Strzegom Karmel 600         | 0.2 kg (4.8%)  | 68 %  | 601 |
| Grain | Czekoladowy                 | 0.4 kg (9.5%)  | 60 %  | 850 |
| Grain | Jęczmień palony             | 0.1 kg (2.4%)  | 55 %  | 985 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.9%) | 79 %  | 22  |
| Grain | Pszoniczny                  | 0.5 kg (11.9%) | 85 %  | 4   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Apollo   | 10 g   | 50 min | 18.7 %     |
| Boil                | Columbus | 10 g   | 50 min | 12.6 %     |
| Aroma (end of boil) | Apollo   | 40 g   | 5 min  | 18.7 %     |
| Aroma (end of boil) | Columbus | 40 g   | 5 min  | 12.6 %     |

## Yeasts

| Name               | Type | Form | Amount | Laboratory |
|--------------------|------|------|--------|------------|
| LalBrew Nottingham | Ale  | Dry  | 11 g   | LalBrew    |